



Old Bay Shrimp and Pasta Alfredo

Jacob · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

This recipe came from my Italian family It is not only delicious but so quick and easy Measurements really arent necessary make it your own You cant go wrong with too much seasoning or too little Go easy on the lemon is my only recommendation Unless you love lemon Adding Parmesan cheese is really delish and the Alfredo sauce gives it a nice hot and creamy texture

Ingredients

- - ½ cup olive oil - 4 cloves garlic
- chopped
- or to taste - 1 pound jumbo shrimp
- peeled and deveined - 3 tablespoons seafood seasoning (such as Old Bay®) - 1 tablespoon crushed red pepper flakes
- or to taste - 1 (16 ounce) package angel hair pasta - ½ cup Alfredo sauce
- or as needed (Optional) - 1 tablespoon freshly squeezed lemon juice

Instructions

1. Heat oil in a large skillet over low heat. Add garlic and cook until fragrant
2. about 1 minute. Add shrimp and sprinkle with seafood seasoning; toss until completely coated. Stir in red pepper flakes and cook until shrimp are bright pink on the outside and the meat is opaque
3. 10 to 15 minutes. Meanwhile
4. bring a large pot of lightly salted water to a boil. Cook angel hair pasta in the boiling water
5. stirring occasionally
6. until tender yet firm to the bite
7. 4 to 5 minutes. Drain pasta. Add pasta to the skillet and toss with shrimp and olive oil to combine. Stir in Alfredo sauce and drizzle with lemon juice.